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HOMEMAKERS' CHAT

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U. S. DEPARTMENT
OF AGRICULTURE
OFFICE OF INFORMATION

(Release on Receipt)

SUBJECT: "Some Like 'em Hot" Information from the Office of Supply, Commodity Credit Corporation, U. S. Department of Agriculture.

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His honor, the potato, fully attired...jacket and all...is at your service, Madam. How you want to use him is, of course, your own business...but in case you're a little tired of mashed potatoes...or French fries...and are open for suggestions...why not browse around a bit in a favorite cookbook...or magazine...and find new ways to put the potato at your service.

If you investigate...you'll find...that some like 'em hot...in the form of potato balls or puffs...or mixed with a little cheese in another kind of puff.

Then there are all kinds of potato soups...appetizing even in the summer-time. There's one sophisticated version...that presents this soup cooked with tomatoes...which should add variety to your menu.

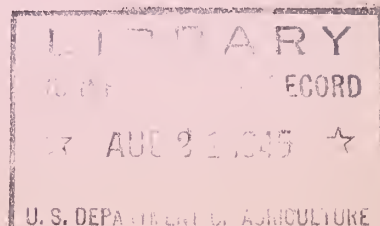
Or...according to some...you can serve Mr. Potato filled with hash...or with different kinds of vegetables...as a main dish. On the other hand...you may like to keep him in a subordinate position. If so...try baked potato wafers sometime.

If you continue browsing...you'll find that...some like 'em cold and the first thing you'll notice...is a recipe with variations for potato salad. This needs no comment...but maybe it is well to remind you what a treat a good potato salad is for summer eating.

Here again...you'll find suggestions for soup...served cold this time...very cold. One variety is called Vichyssoise...and, as you probably have guessed, it's a French version...of potato soup.

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But the French have no priority on cold soup recipes...you'll find others ...and perhaps one will be served with cucumbers...another delight for summer eating. You know how it is..."cool as a cucumber".

If you continue research...you might even find that...some like 'em in the pot nine days old...but I doubt it. You probably will note...however...some new ways to serve left-over potatoes...in case you cooked too many in the first place.

Perhaps...when you finish browsing...and start experimenting...you'll discover other ways to present the potato...to your family. Maybe you'll set about the whole business deliberately...or you may even stumble on to a new method.

Legend has it that souffle potatoes...entered the menu via the last method. Louis XIV was due for a dinner...which was all ready for him...and the cook was frantic...because the king had been delayed. Most of the dinner could be kept hot over steam...but the poor fried potatoes...were cold and limp.

When the King finally appeared...the cook...in his confusion...dumped the potatoes into hot fat for the second time...and stood by for disaster. The potatoes however responded well...to this unheard of treatment...and puffed themselves up into a brand new dish for his majesty.

This incident eliminates the possibility of your discovering the twice fried potato...but it might encourage a little experiment...to find new ways to keep potatoes on your menu once a day.

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